

**Amendments to the Claims:**

This listing of claims will replace all prior versions, and listings of claims in the application:

**Listing of Claims:**

1. (canceled)

2. (Currently amended) A noodle product, comprising:

noodles prepared by a method comprising (a) kneading together noodle materials consisting essentially of flour, potato starch in an amount of 5% to 10% of the total weight of said noodle materials, wheat flour, starch acetate, purified salt, sodium L-glutamate, refined sugar and palm oil, to form kneaded noodles; (b) cutting said noodles to form cut noodles; (c) steaming said cut noodles to form steamed noodles, wherein said steaming includes infusing said cut noodles with flavor; and (d) cooling and drying said cut noodles without frying; and

a teabag containing powders or pellets of dried pollack shreds and powders or pellets of vegetables comprising radish juice, bean sprout juice, green tea leaves, ~~large~~ green onion, green chili pepper, dried ~~fragrant~~ mushroom, sea tangle, garlic, and onion, ~~and dried pollack shreds~~.

3. (Currently amended) A noodle product, comprising:

noodles prepared by a method comprising (a) kneading together noodle materials consisting essentially of flour, potato starch in an amount of 5% to 10% of the total weight of said noodle materials, wheat flour, starch acetate, purified salt, sodium L-glutamate, refined sugar and palm oil, to form kneaded noodles; (b) cutting said noodles to form cut noodles; (c) steaming said cut

noodles to formed steamed noodles, wherein said steaming includes infusing said cut noodles with flavor; and (d) cooling and drying said cut noodles without frying;

a teabag containing powders or pellets of dried pollack shreds and powders or pellets of vegetables comprising green tea leaves, a large green onion, green chili pepper, dried fragrant mushroom, sea tangle, garlic, and onion, and dried pollack shreds; and

a wrapper containing wherein radish juice and bean sprout juice are mixed with a conventional powdered soup base to form a liquid mixture, which is then contained in an additional wrapper.

4. (Currently amended) A noodle product, comprising:

noodles prepared by a method comprising (a) kneading together noodle materials consisting essentially of flour, potato starch in an amount of 5% to 10% of the total weight of said noodle materials, wheat flour, starch acetate, purified salt, sodium L-glutamate, refined sugar and palm oil, to form kneaded noodles; (b) cutting said noodles to form cut noodles; (c) steaming said cut noodles to formed steamed noodles, wherein said steaming includes infusing said cut noodles with flavor; and (d) cooling and drying said cut noodles without frying; and

a teabag containing powders or pellets of dried pollack shreds, powders or pellets of flakes comprising lyophilized large green onion, green chili pepper and dried fragrant mushroom, and powders or pellets of vegetables comprising green tea leaves, sea tangle, garlic, and onion, and dried pollack shreds; and

a wrapper containing wherein radish juice and bean sprout juice are mixed with a conventional powdered soup base to form a liquid mixture, or powders or pellets of radish juice and bean sprout juice are mixed with a conventional powdered soup base to form a solid mixture, which is then contained in an additional wrapper.

5. (Currently amended) A noodle product, comprising:

noodles prepared by a method comprising (a) kneading together noodle materials consisting essentially of flour, potato starch in an amount of 5% to 10% of the total weight of said noodle materials, wheat flour, starch acetate, purified salt, sodium L-glutamate, refined sugar and palm oil, to form kneaded noodles; (b) cutting said noodles to form cut noodles; (c) steaming said cut noodles to form steamed noodles, wherein said steaming includes infusing said cut noodles with flavor; and (d) cooling and drying said cut noodles without frying; and

a first teabag containing flakes comprising lyophilized green tea leaves, ~~a large~~ green onion, green chili pepper and dried ~~fragrant~~ mushroom;

~~and another~~ a second teabag containing powders or pellets of dried pollack shreds and powders or pellets of vegetables comprising sea tangle, garlic, and onion ~~and dried pollack shreds~~; and a wrapper containing wherein radish juice and bean sprout juice ~~are mixed with a conventional powdered soup base to form a liquid mixture, or powders or pellets of radish juice and bean sprout juice are mixed with a conventional powdered soup base to form a solid mixture, which is then contained in an additional wrapper.~~

6. (Currently amended) ~~A~~ The noodle product ~~as defined in~~ of claim 2, comprising 30g of radish juice, 11g of bean sprout juice, 7.5g of ~~large~~ green onion, 8g of green chili pepper, 0.5g of dried ~~fragrant~~ mushroom, 11g of onion, 3g of dried pollack shreds, 4.3g of garlic, 5.4g of sea tangle and 1.5g of green tea leaves, based on 10g of ~~a conventional~~ powdered soup base.

7-16. (Canceled)

17. (Currently amended) A ~~The~~ noodle product ~~as defined in~~ of claim 3, comprising 30g of radish juice, 11g of bean sprout juice, 7.5g of ~~large~~ green onion, 8g of green chili pepper, 0.5g of dried ~~fragrant~~ mushroom, 11g of onion, 3g of dried pollack shreds, 4.3g of garlic, 5.4g of sea tangle and 1.5g of green tea leaves, based on 10g of ~~a conventional~~ powdered soup base.

18. (Currently amended) A ~~The~~ noodle product ~~as defined in~~ of claim 4, comprising 30g of radish juice, 11g of bean sprout juice, 7.5g of ~~large~~ green onion, 8g of green chili pepper, 0.5g of dried ~~fragrant~~ mushroom, 11g of onion, 3g of dried pollack shreds, 4.3g of garlic, 5.4g of sea tangle and 1.5g of green tea leaves, based on 10g of ~~a conventional~~ powdered soup base.

19. (Currently amended) A ~~The~~ noodle product ~~as defined in~~ of claim 5, comprising 30g of radish juice, 11g of bean sprout juice, 7.5g of ~~large~~ green onion, 8g of green chili pepper, 0.5g of dried ~~fragrant~~ mushroom, 11g of onion, 3g of dried pollack shreds, 4.3g of garlic, 5.4g of sea tangle and 1.5g of green tea leaves, based on 10g of ~~a conventional~~ powdered soup base.

20. (Canceled)

21. (Currently amended) A method of forming vegetable broth, said method comprising exposing the noodle product of claim 2 to water, heating the water, and controlling the amount of time the teabag of said noodle product is exposed to the water, ~~wherein the amount of said noodle product added to the water is determined by the time of said exposure~~ to form vegetable broth containing noodles.

22. (Currently amended) A method of forming vegetable broth without vegetable residues, said method comprising exposing the noodle product of claim 2 to water and heating the water, to form vegetable broth containing noodles, wherein the teabag of said noodle product inhibits vegetable residue from entering said vegetable broth.